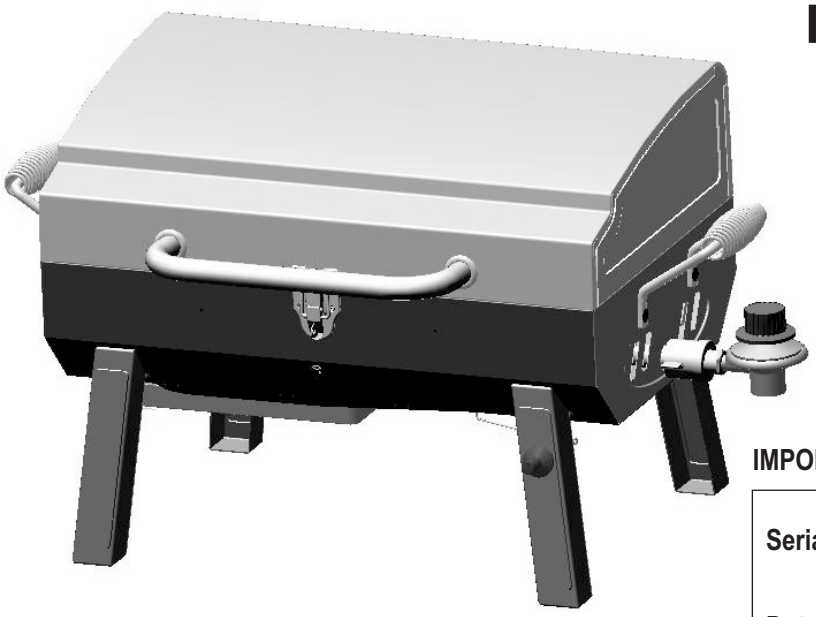
Product Guide
Stainless Steel Tabletop Grill
Model 465640212



For support and to register your grill, please visit us at **www.charbroil.com**

If you have questions or need assistance during assembly, please call **1-800-241-7548**.

IMPORTANT: Fill out the product record information below.

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

THIS GRILL IS FOR OUTDOOR USE ONLY.

DANGER

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

WARNING

This manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.

Keep this manual for future reference

CAUTION

Some parts may contain sharp edges — especially as noted in the manual! Wear protective gloves if necessary.

INSTALLER/ASSEMBLER: Leave these instructions with consumer.
CONSUMER: Keep this manual for future reference.

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Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

CAUTION

- **For residential use only. Not intended for commercial use.**
- **Do not leave appliance unattended. Keep children and pets away from appliance at all times.**

DANGER

1. **Never operate this appliance unattended.**
2. **Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.**
3. **Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.**
4. **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.**

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

CAUTION

For residential use only. Do not use for commercial cooking.

THIS GRILL IS FOR OUTDOOR USE ONLY.

WARNING

CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

WARNING

Do not attempt to repair or alter the regulator/valve for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- Grill installation must conform with local codes, or in their absence of local codes, with either the **National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2**. Storage and handling of liquefied petroleum gasses must conform to LP Gas Code **ANSI /NFPA 58**. Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

- **Do not leave appliance unattended. Keep children and pets away from appliance at all times.**

Safety Tips

- The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When grill is not in use, disconnect 1 lb. cylinder.
- Never move grill while in operation or still hot. Allow the appliance to cool before moving or storing.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the Troubleshooting Section.
- Light burners. Check to make sure they are lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- Grill is not intended for and should never be used as a heater.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

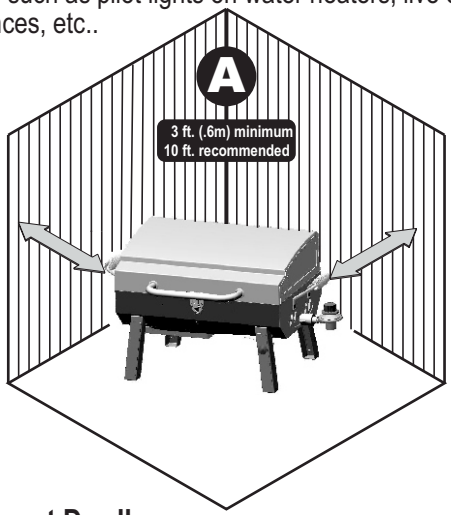
USE AND CARE

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Never use regulator from this grill with any other LP appliance.
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use grill only in well-ventilated space. NEVER use in Enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.

- This appliance is not intended for and should never be used as a heater.
- **Use grill at least 3 ft. from any wall or surface.**Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



- **Apartment Dwellers:**

  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions**

LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- **LP gas is highly flammable and may ignite unexpectedly when mixed with air.**

Propane Cylinder Use (1 lb. Disposable)

- Use only cylinder marked “Propane Fuel”.
- Cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

Propane Gas Cylinders

- Your grill is designed to operate with one 16.4 oz. disposable cylinder (Dot 39 Cylinder) that is 7 3/8” high (not included). **Do not attempt to refill any 16.4 oz. disposable fuel cylinders.**

- The cylinder must be installed, transported and stored in an upright position and should not be dropped or handled roughly.

- For outdoor use only, If stored indoors, Detach and leave cylinder outdoors.

- When the propane gas cylinder is not disconnected from the appliance, the appliance and cylinder must be stored outdoors in a well-ventilated space.

- The cylinder should never be transported or stored where temperature can reach 125 F (51 C).

- Cylinders must be stored outdoors out of the reach of children.

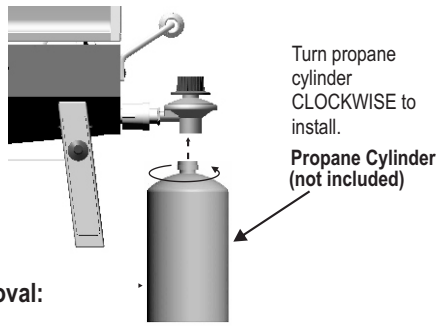
- A disconnected LP cylinder in storage or being transported must have a safety cap installed. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

- Do not store an LP cylinder in enclosed spaces such as a

Propane Cylinder Installation/Removal

Propane Cylinder Installation:

1. Remove cap from end of Propane cylinder (sold separately).
2. Cap should be kept on cylinder when not in use to prevent dirt and debris from entering Regulator/Valve.
3. Check end of cylinder attachment for dirt and debris. Clean out if necessary.
4. Insert threaded end of Propane Cylinder into Regulator/Valve and hand-tighten turning cylinder clockwise as shown below. **DO NOT USE TOOLS!** Over tightening can damage threads on Regulator/Valve.
5. Perform a leak test.



Propane Cylinder Removal:

1. Turn regulator OFF.
2. Allow Grill to cool.
3. Remove the propane cylinder by turning counter-clockwise until disengaged from the Regulator/Valve.
4. Install cap on cylinder. Cap should be kept on cylinder when not in use to prevent dirt and debris from entering Regulator/Valve.

Leak Testing (1 lb. Disposable) IMPORTANT!

- During leak test, keep grill away from open flames or sparks and do not smoke. Grill must be leak tested outdoors in a well ventilated area.
- Leak test must be repeated each time gas cylinder is replaced or after storage.

Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. **Do not use household cleaning agents.** Damage to components can result.

1. Be sure **control knob** on regulator is in "OFF" position.

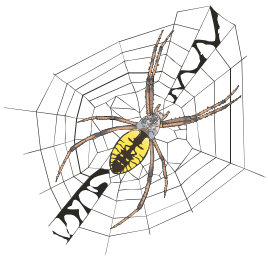
2. Brush soapy solution onto **connection** between gas cylinder and regulator at **(A)**.

If growing bubbles appear, there is a leak. Retighten connection and repeat steps 1 and 2.

If you cannot stop a leak, remove gas cylinder from regulator and check for damaged threads, dirt and debris on regulator and gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. **If threads are damaged on either regulator or gas cylinder, replace.** Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at **1-800-232-3398**.

CAUTION

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burner.

In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's burner tube obstructing the flow of gas to the burner. The backed-up gas can ignite in the burner tube. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner and burner tube should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!
IMMEDIATELY TURN OFF GAS AT LP CYLINDER!

1. Wait for grill to cool.
2. Use a 12" pipe cleaner to clean out the burner tube.

Igniter Lighting Instructions

Important! Raise lid to open position.
Do not lean over the grill while lighting.

Attempting to light burner with lid closed may cause an explosion. Do not expose any part of your body or clothing directly above cooking area when lighting.

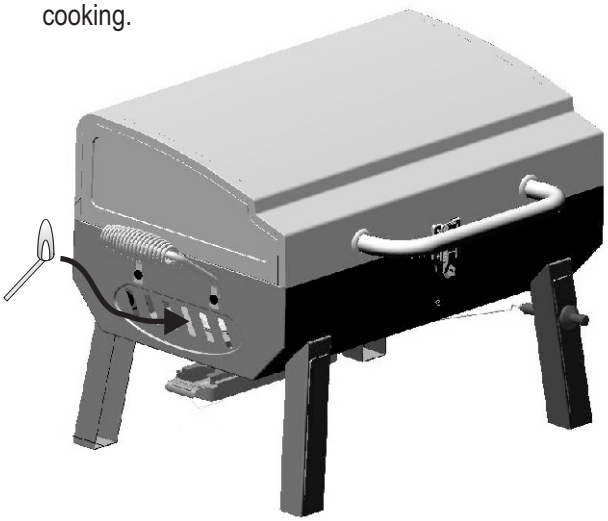
1. Read all instructions before lighting.
2. Open lid during lighting
3. Turn control knob to HIGH position.
4. Push igniter button rapidly.
5. If ignition does NOT occurs in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
6. Observe burner flames through openings in heat distribution plate. Make sure burner ignites and stays lit on both sides.
7. Preheat grill for 10 minutes with lid closed. Using control knob on Regulator/Valve, adjust flame to desired height for cooking.

Match Lighting Instructions

Important! Raise lid to open position.

Attempting to light burner with lid closed may cause an explosion. Do not expose any part of your body or clothing directly above cooking area when lighting.

1. Read all instructions before lighting.
2. From the right side of the grill, place lighted wooden match through lighter/ventilation holes in right side of the grill.
3. While holding match next to the burner, turn control knob to the HIGH position. Grill will ignite.
4. If ignition does NOT occurs in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
5. Observe burner flames through openings in heat distribution plate. Make sure burner ignites and stays lit on both sides.
6. Preheat grill for 10 minutes with lid closed. Using control knob on Regulator/Valve, adjust flame to desired height for cooking.



CAUTION

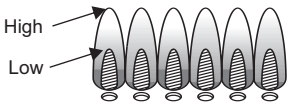
If the burner flame should be extinguished accidentally, turn the control knob to the OFF position and open the lid. DO NOT press the ignitor button. Wait 5 minutes before attempting to relight the grill.

CAUTION

If ignition does NOT occur in 5 seconds, turn the burner control OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Burner Flame Check

Light burner. Make sure burner stays lit while rotating the control knob from HIGH to LOW. Always check flame prior to each use.



CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning Off food residue on HIGH. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**
- **This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.**

Before Cooking For The First Time

Operate grill for 15 minutes with the grill lid closed and the gas control on HIGH. This will heat-clean internal components and

Turning Grill Off

- After cooking, turn the grill off by rotating the control knob to OFF. Control knob should pop up in the OFF position. If control knob does not pop up, disconnect cylinder to turn grill off and replace the Regulator/Valve.

Storing Grill

- Allow grill to cool completely.
- Remove Propane Cylinder and install protective cap over outlet threads.
- Store the Propane Cylinder outside.
- Remove Regulator/Valve from grill to help keep dirt out of the propane cylinder probe.
- Store Regulator/Valve in a heavy plastic bag and place inside

Grill Maintenance

- Allow grill to cool before cleaning. Frequency of cleaning is determined by how often grill is used.

- **DO NOT** use self-cleaning oven to clean any grill part. Extreme heat would remove any chrome plating and cause premature rusting.

- Meat drippings will solidify in bottom of grill after a few uses. This residue should be removed regularly. Failure to do so could cause overflow at the grease cup and increase the chance of a grease fire.

- When cleaning grill, cover work area with newspaper. Open the grill lid and remove cooking grate and flame tamer bar. Loosen residue with scraper or putty knife. Wipe away loosened residue with paper towels.

- Inside surface of grill may be cleaned with a strong solution of detergent and water applied with a scrub brush. Cooking grate may be cleaned with a wire brush. Thoroughly rinse grill with water and allow to completely air-dry before using Again.

- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to Grilling. It is not recommended to clean cooking surfaces while grill is hot.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser Prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

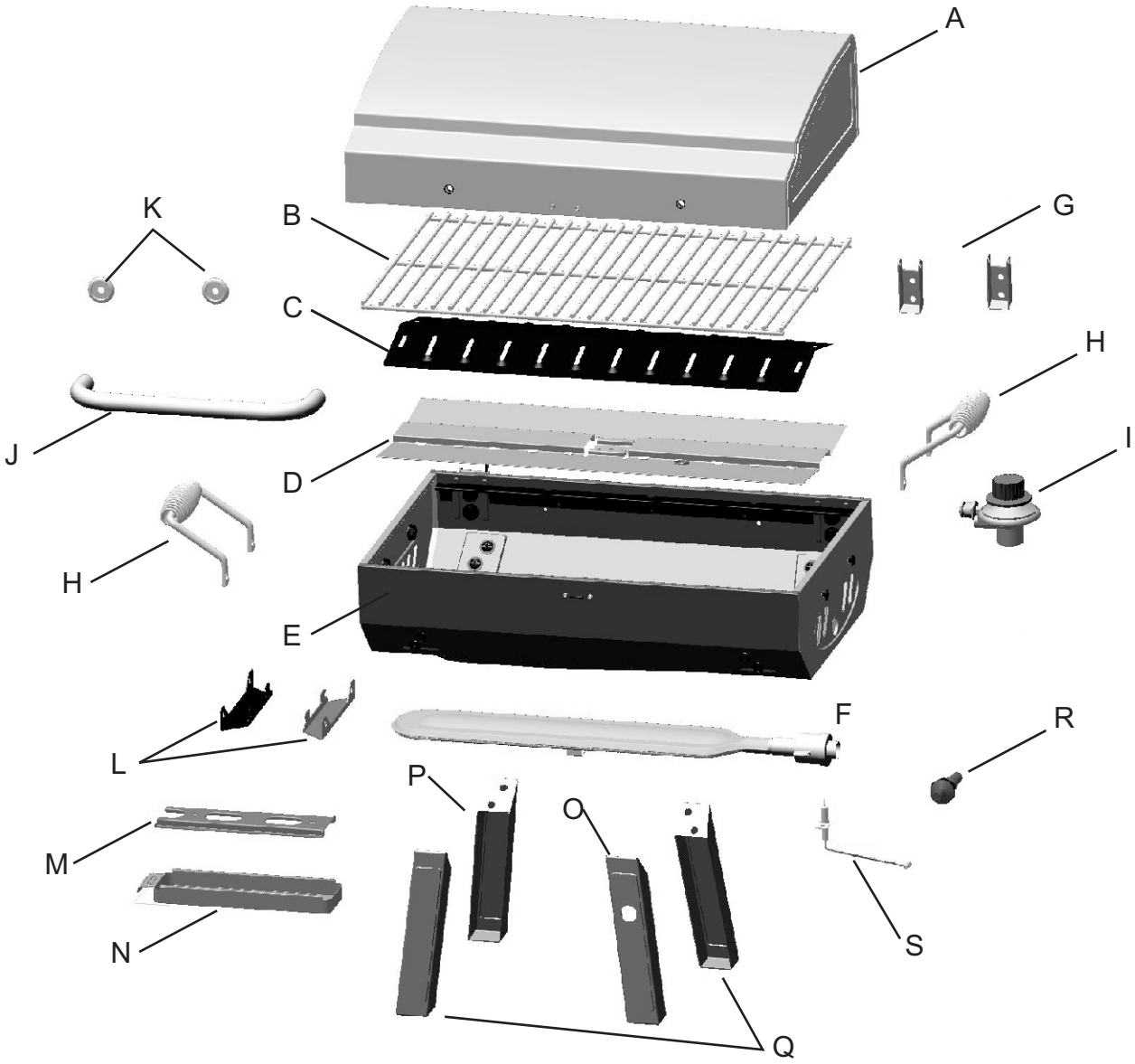
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

WS_1 Rev03

Parts List



Key	Qty	Description
A	1	GRILL LID, W/ TOP HINGES
B	1	COOKING GRATE
C	1	FLAME TAMER
D	1	HEAT SHIELD
E	1	FIREBOX
F	1	BURNER ASSEMBLY
G	2	HINGE, F/ GRILL LID, BOTTOM
H	2	SIDE HANDLE
I	1	REGULATOR
J	1	LID HANDLE
K	2	LID HANDLE BEZEL

Key	Qty	Description
L	2	FLAME TAMER SUPPORT
M	1	GREASE TRAY RAIL
N	1	GREASE TRAY
O	1	LEG, RIGHT FRONT, F/ IGNITOR
P	1	LEG, LEFT REAR
Q	2	LEG, RIGHT REAR, LEFT FRONT
R	1	IGNITOR
S	1	ELECTRODE, W/ WIRE

NOT Pictured

…	1	HARDWARE PACK
…	1	ASSEMBLY MANUAL, ENGLISH
…	1	ASSEMBLY MANUAL, FRENCH
…	1	LID HARDWARE

Tools required for assembly:
Adjustable Wrench - Not provided
Phillips screwdriver - Not provided

Assembly

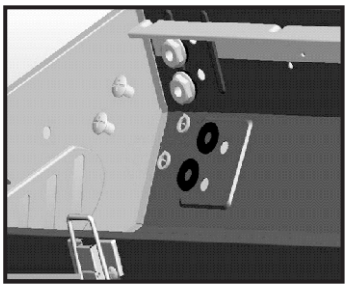
1

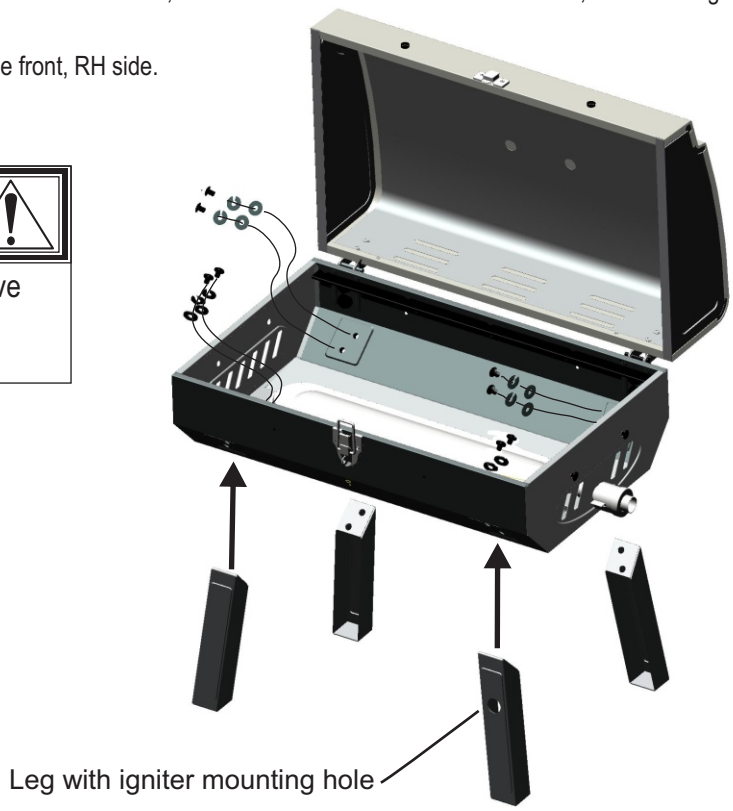
Open lid and remove all parts packed inside the grill. Using 8 M6 x 10mm screws, 8 m6 lock washers and 8 M6 flat washers, install the legs onto the firebox as shown.

NOTE: the leg with the large igniter mounting hole must be on the front, RH side.

CAUTION

Some parts may contain sharp edges! Wear protective gloves if necessary.





2

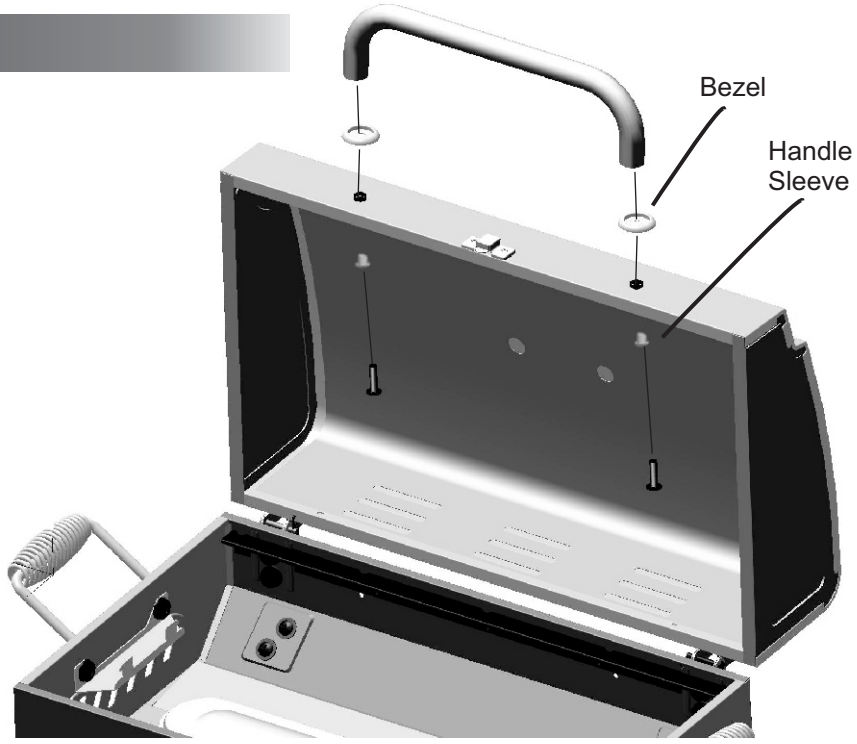
Using 2 M6x15mm screws and 2 M6 flange nuts, attach the side handle and flame tamer support bracket to one side of the firebox. Repeat for the opposite side of the firebox.

Assembly (Con't.)

3

Attach the lid handle and handle bezels to the lid using

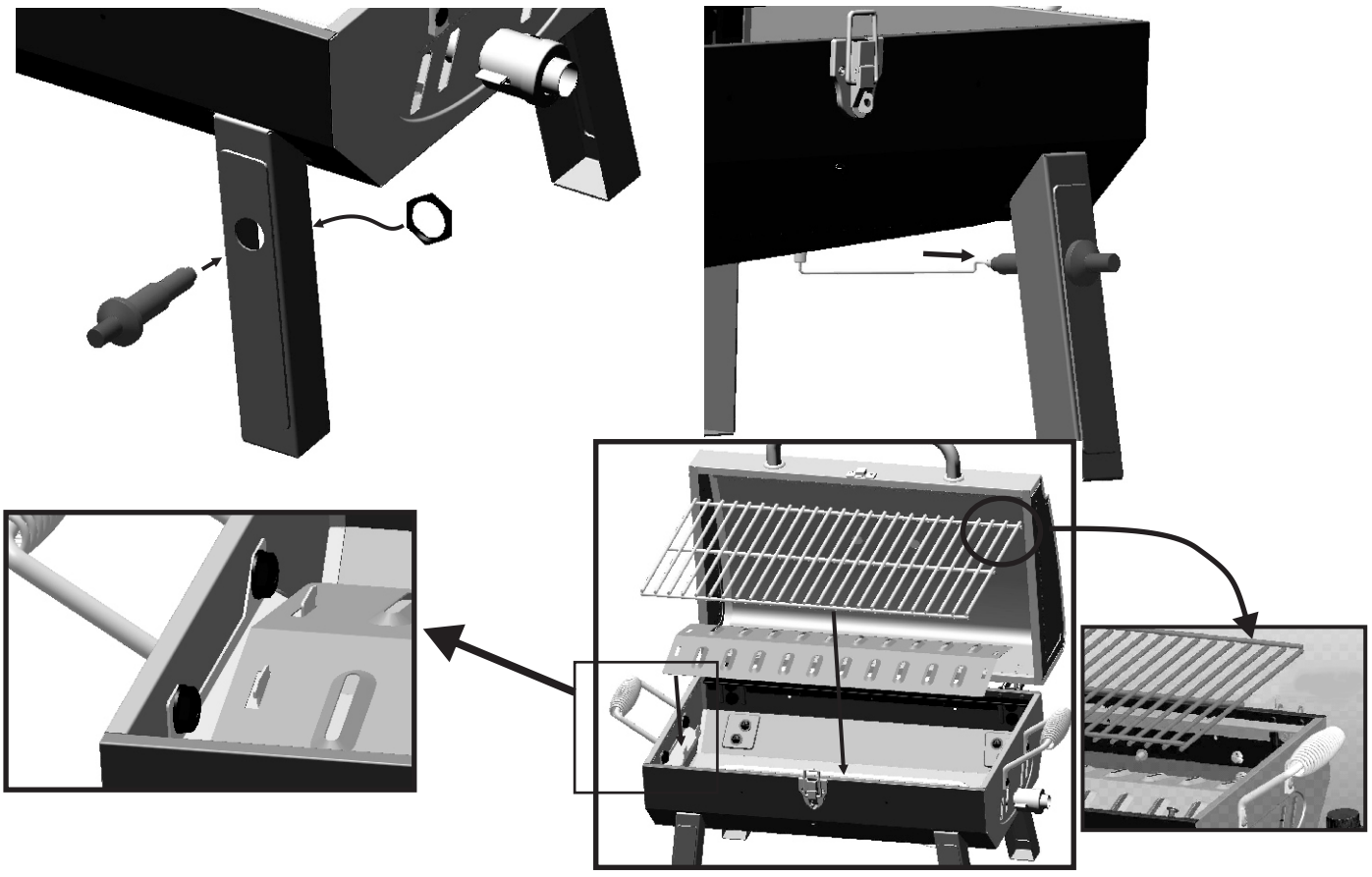
2 handle sleeves and 2 M6x20mm screws as shown



4 Remove the igniter nut from the pushbutton igniter. Insert the pushbutton igniter through the mounting hole in the right, front leg. Secure the igniter with the igniter nut from behind the leg.

Next push the igniter wire onto the pushbutton igniter.

Next, place the flame Tamer onto the flame tamer brackets as shown. Place the cooking grate into the firebox.
NOTE: the center support wire on the cooking grate should be under the grate when installed.

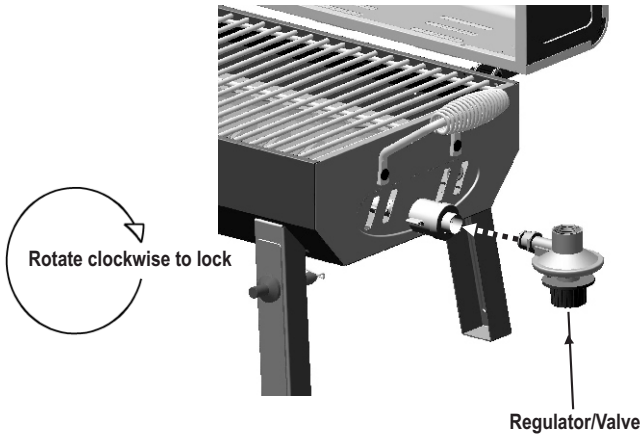


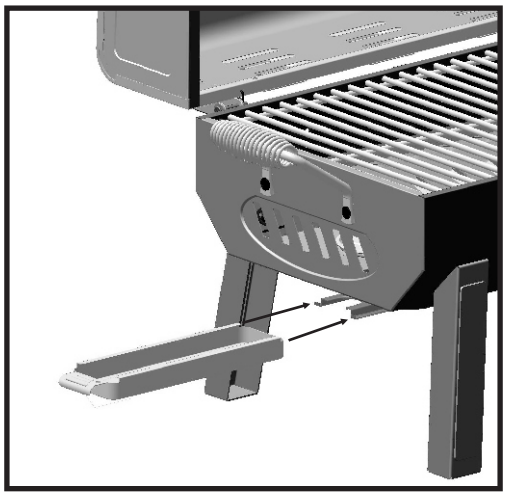
Assembly (Con't.)

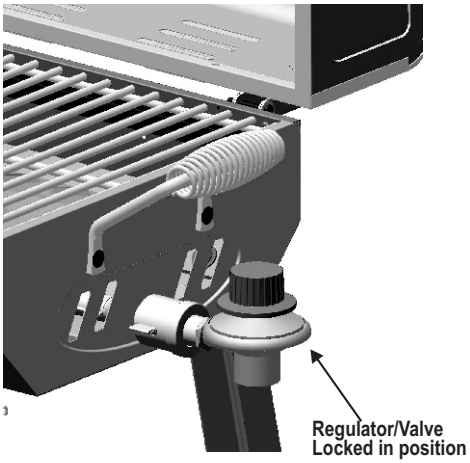
5

- Before assembly, inspect Regulator for damage, dirt or debris accumulation. Clean out if present.
- With knob **pointing down**, insert Regulator/Valve into end of Burner.

  Notch in Regulator/Valve MUST engage dimple in end of Burner.
- Once Regulator/Valve has **completely engaged** Burner, turn Regulator/Valve **clockwise** to lock in position with knob pointing Up.
- Install the grease tray onto the grease tray rails as shown below.

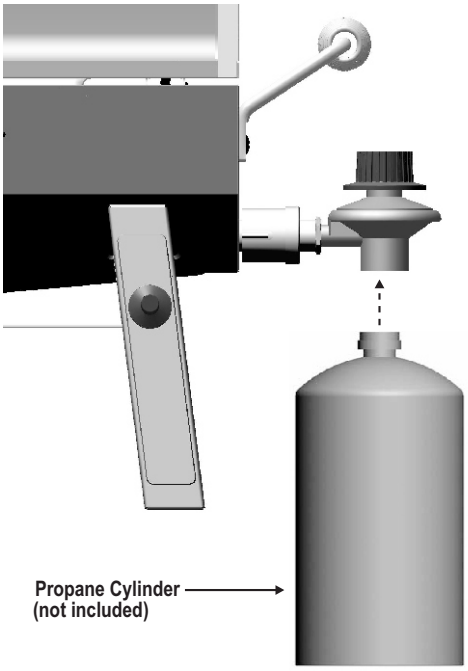






6

- Remove cap from end of Propane cylinder (sold separately). Cap should be kept on cylinder when not in use to prevent dirt and debris from entering Regulator/Valve. Check end of cylinder attachment for dirt and debris. Clean out if necessary.
- Insert threaded end of Propane Cylinder into Regulator/Valve and hand-tighten. **DO NOT USE TOOLS!** Over tightening can damage threads on Regulator/Valve.
- Perform a leak test.



NOTES:

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from LP cylinder.	•Mechanical failure due to rusting or mishandling.	•Replace LP cylinder.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knob. Leave lid open to Allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	**GAS ISSUES:** • Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
Continued on next page.	• No gas flow.	• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to “Sudden drop in gas flow.”
Burner will not Light.	• Out of Propane	• Replace Cylinder.
	• Regulator not fully tightened to cylinder.	• Retighten cylinder.
	• Inspect burner for obstructions.	• See ‘Care and Use’ for burner cleaning instructions.
Flames burns out on “LOW”.	• Grill not sufficiently preheated before turning to “LOW”.	• See ‘Care and Use’ section “Before Cooking For The First Time’.
	ELECTRICAL ISSUES: •Electrode cracked or broken; “sparks at crack.”	• Replace electrode(s).
	•Electrode tip not in proper position.	Main Burner: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8” to 1/4”. Adjust if necessary.
	•Wire and/or electrode covered with cooking residue.	•Clean wire and/or electrode with rubbing alcohol and clean swab.
	•Wires are loose or disconnected.	•Reconnect wires or replace electrode/wire assembly.
	•Wires are shorting (sparking) between ignitor and electrode.	•Replace ignitor wire/electrode assembly.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	•Push-button sticks at bottom. •Sparking between ignitor and electrode.	•Replace ignitor. •Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	•See **"GAS ISSUES:"** on previous page. •Match will not reach. •Improper method of match-lighting.	•Use long-stem match (fireplace match). •See "Match-Lighting" section of Use and Care.
Low flame, drop in gas flow.	•Out of gas.	•Check for gas in LP cylinder.
Flames blow out.	•High or gusting winds. •Low on LP gas.	•Turn front of grill to face wind or increase flame height. •Replace LP cylinder.
Flare-up.	•Grease buildup. •Excessive fat in meat. •Excessive cooking temperature.	•Clean burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	•Turn knob to OFF. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (Fire in burner tube).	•Burner and/or burner tubes are blocked.	•Turn knob to OFF. Clean burner tube. See burner cleaning section of Use and Care.

Hardware

Lid Handle Bezel
Qty. 2

M6x 15mm Screw
Qty. 4

M6x 10mm Screw
Qty. 8

M6 Flange Nut
Qty. 4

M6x20mm Screw
Qty. 2

M6 Flat Washer
Qty. 8

Handle Sleeve
Qty. 2

M6 lock Washer
Qty. 8

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Veuillez enregistrer votre produit à l'adresse:

www.charbroil.com/register

(If you register online, you do not need to send in this registration card.)
(Si registra en línea, no es necesario enviar esta tarjeta de registro.)
(Si vous enregistrez votre produit en ligne, il n'est pas nécessaire d'envoyer la carte

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVA LA DENTRO DE LOS 10 DIAS DE LA COMPRA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

Required | Necesario | Exigé

~ PLEASE PRINT ~ IMPRIMA POR FAVOR ~ S'IL VOUS PLAÎT IMPRIMER ~

* 1 **First Name | Nombre | Prénom** _____ **Initial | Inicial | Initiale** _____ **Last Name | Apellido | Nom de Famillie** _____

Address (number & street) **| Dirección** (número y calle) **| Adresse** (numéro et rue) _____ **Apt Number | Nº de apart | Nº d'appt.** _____

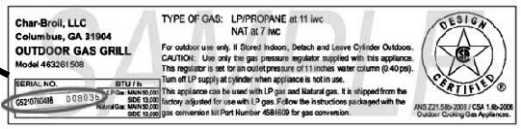
City | Ciudad | Ville _____ **State | Estado | Province** _____ **Zip Code | Código Zip | Code Postal** _____

* 2 **E-mail Address | Dirección de correo electrónico | Adresse électronique** _____

* 3 **Phone Number | Número telefónico | Numéro de téléphone** _____

* 4 **Model Number | Número de modelo | Numéro de modèle** _____

Serial Number | Número de serie | Numéro de série _____



STICKER ON PRODUCT

* 5 *Attach copy of your sales receipt here.*

Adjunte aqui la copia de su recibo de compra

Veuillez attacher une copie de votre reçu ici.

6 **Date of Purchase | Fecha de compra | Date de l'achat** _____

7 **Store Name | Nombre de la tienda | Nom du magasin** _____

$ _____

8 **Purchase Price | Precio de compra | Prix d'achat**

9 **Your Gender | Sexo | Sexe:**

- ☐ Male | Masculino | Masculin
- ☐ Female | Femenino | Féminin

10 **Which product are you registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?

1. ☐ Gas Grill | Parrilla a gas | Gril au gaz
2. ☐ Electric Grill | Parrilla eléctrica | Gril électrique
3. ☐ Smoker | Ahumador | Fumoir
4. ☐ Charcoal Grill | Parrilla a carbón | Barbecue au charbon
5. ☐ Cooker/Fryer | Cocina/freidora | Cuiseur/Friteuse
6. ☐ Other | Otro | Autre

Mail to: / Enviar a: / Envoyer à :

Char-Broil Warranty Registration
P.O. Box 1240
Columbus, GA 31902-1240

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- Si vous préférez ne pas recevoir d'informations concernant des offres spéciales et des promotions de Charbroil, veuillez cocher ici:

Thank you for completing this questionnaire. | Gracias por completer este cuestionario. | Merci d'avoir bien voulu remplir ce questionnaire.

REGTEMP REV06

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